

CURTIS



CURTIS is an early to medium-early potato variety that is ideal for crisps production due to its early suitability for processing and very uniform tuber shape. CURTIS also has a very low susceptibility to bruising and is perfect for processing from cold storage (5°C).

Some interesting facts about CURTIS:

- Rapid early growth
- Very low susceptibility to damage
- Perfect frying colour, even after cold storage (5°C),
- Stable dry matter
- Resistant to nematodes Ro 1,4 and Ro 2,3
- Resistant to wart disease fysiso 1



MATURITY:	early to medium early
TUBER SHAPE:	round oval with light yellow flesh and skin colour
PROCESSING:	excellent suitability for the production of crisps, very low acrylamide content even after long-term cold storage (5°C)
YIELD:	high

